

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	FOOD SERVICE GENERAL	20	2	No
THE FOOD CONTACT SURFACES OF EQUIPMENT HAD GAPS, SEAMS, COILS, AND OTHER DIFFICULT TO CLEAN FEATURES.				
2	FOOD SERVICE GENERAL	21	1	No
THE NON-FOOD CONTACT SURFACES OF EQUIPMENT HAD HOLES, GAPS, SEAMS, AND OTHER DIFFICULT TO CLEAN FEATURES.				
3	FOOD SERVICE GENERAL	33	1	No
THE DECK, BULKHEADS, AND DECKHEADS HAD GAPS, SEAMS, AND ROUGH SURFACES, MAKING CLEANING DIFFICULT.				
THE STAINLESS STEEL TAPE USED AS PROFILE STRIPS WAS PEELING AND LOOSE IN SOME AREAS, MAKING CLEANING DIFFICULT.				
Corrected				
4	GALLEY	26	0	Yes
TWO PANS WERE SOILED AND STORED AS CLEAN IN THE POTWASH.				
Corrected				
5	GALLEY	21	1	No
CORROSION WAS NOTED IN THE GRILL DRIP PAN IN THE HOT GALLEY.				
Replaced with stainless steel				
6	GALLEY	26	0	Yes
SEVERAL SHEET PANS WERE SOILED WITH A GREASY RESIDUE IN THE HOT GALLEY AND STORED AS CLEAN.				
Corrected				
7	GALLEY	20	2	No
SLOTTED FASTENERS WERE NOTED IN THE FOOD CONTACT AREA OF THE POTATO PEELER.				
Corrected				
8	GALLEY	16	0	Yes
TWO CONTAINERS OF YOGURT WERE TESTED AT 54°F AND 50°F, RESPECTIVELY. ONE CONTAINER OF MILK WAS TESTED AT 46°F. THESE ITEMS WERE LOCATED IN THE WALK-IN COOLER. IT WAS STATED THAT THESE ITEMS HAD BEEN LOADED ONTO THE VESSEL APPROXIMATELY 1.5 HOURS BEFORE THE TEMPERATURES WERE TAKEN. ALL OF THE YOGURT AND MILK CONTAINERS WERE REMOVED FROM THE WALK-IN COOLER AND PLACED IN THE BLAST CHILLER FOR RAPID COOLING.				
Changed procedure				
9	GALLEY	28	0	No
PLASTIC CONTAINERS WERE STORED IN AN UNDER COUNTER CABINET IN THE SERVICE AREA NESTED AND WET.				
Changed procedure				
10	GALLEY	22	0	No
THE DATA PLATE ON THE GLASSWASH MACHINE LISTED THE SANITIZING RINSE PRESSURE IN PSI. THE UNITS OF THE PRESSURE GAUGE ON THE MACHINE WERE BAR/KPA.				
Corrected				
11	BROADWAY BAR PANTRY	33	1	No
LOOSE PROFILE STRIPS WERE NOTED ON THE DECKHEAD ABOVE THE CLEAN STORAGE RACKS, CREATING GAPS THAT WERE DIFFICULT TO CLEAN.				
Corrected				
12	DINING ROOM BAR	33	1	No
A PIPE HOLDING THE SODA LINES FOR THE CARBONATOR WAS NOTED ON THE DECK, MAKING IT DIFFICULT TO CLEAN.				
Corrected				
13	DINING ROOM BAR	21	1	No
THE WOODEN CABINET AT THE BACK BAR COUNTER HAD DIFFICULT TO CLEAN FEATURES. THIS WAS NOTED ON THE LAST INSPECTION.				

On order will be installed during the winter lay-up.

**14INTEGRATED PEST MANAGEMENT**

40 0 No

THE INTEGRATED PEST MANAGEMENT PLAN DID NOT STATE THE INSPECTION SCHEDULE AND THE PROCEDURE TO FOLLOW IF PESTS WERE SIGHTED.

Corrected

**15 POTABLE WATER**

06 0 No

ON 7/26/04 AND 7/29/04, THE DISTRIBUTION SYSTEM HALOGEN ANALYZER CHART RECORDER CHARTS WERE NOT INITIALED.

Corrected

ON 8/24/04, THE CHART WAS LEFT ON THE CHART RECORDER FOR 4 ADDITIONAL HOURS.

Corrected

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9/22/2004

**SCOTIA PRINCE**

**DETAILS OF INSPECTION VIOLATIONS**

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**16 POTABLE WATER**

07 0 Yes

THE POTABLE WATER TANK MAINTENANCE RECORDS DID NOT LIST THE CONTACT TIME OF THE DISINFECTION SOLUTION.

Corrected

**17 CORRECTIVE ACTION STATEMENT**

\* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SCOTIA PRINCE - CAS - 9/22/2004.

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